Empress Pico De Gallo

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Laissez les bon temps rouler! (Let the good times roll!) with this color-coordinated party dish. The deep purple hue of Red Sun Farms Empress Tomatoes pops with the golden pineapple and rich greens of the cilantro and onion. Add a little jalapeno for that jazzy kick of heat!

Timing

Prep time	Total time	Skill level
15 mins	**15 mins**	**Easy**

What You'll Need

- 2 cups Empress Limited Edition Purple Tomatoes, diced
- ½ cup red onion
- ½ cup green onion
- 1 garlic glove, minced
- 1 jalapeño pepper, seeded (optional)
- ¼ cup fresh cilantro, chopped
- Zest and juice of 1 fresh lime
- Salt and pepper to taste
- Tortilla chips

Directions

- **Prepare the ingredients:** Dice the tomatoes, onions, jalapeño, and pineapple into uniform-sized pieces,
- **Mix the Salsa:** In a medium bowl, combine the diced ingredients, along with minced garlic and the chopped cilantro. Add the lime zest, juice, salt and pepper, and lightly toss the mixture.
- Cover the bowl with plastic and chill in the refrigerator for at least 30 min to allow flavors to meld.
- Serve chilled with tortilla chips or as a topping for grilled meats.